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The following is intended as a quick reference for use by WH graders when grading fresh or current make cheese for delivery on DPMA or CGC contracts. The cheese must be at least 10 days old at time of grading.

U.S. GRADE A OR U. S. NO. 1	
Shall Have or May be Permitted	Not Permitted
F L A V O R	
Practically no flavor development; slightly feed flavors.	Undesirable flavors such as acid, bitter, utensil, metallic, yeasty, barny, etc.
B O D Y and T E X T U R E	
Firm, smooth and curdy; close or medium close. Few small mechanical openings; an occasional sweet or swiss hole.	Gas or yeast holes; weak, pasty, short, crumbly, mealy, etc. Numerous sweet holes or mechanical openings.
C O L O R	
Uniform and translucent, uncolored or medium colored; slightly seamy.	Acid cut, faded, wavy, mottled or abnormally high color.
F I N I S H and A P P E A R A N C E	
Smooth and bright appearance; smooth coating of paraffin adhering to surface of cheese, uniform in weight, slightly lopsided; practically free from high edges, soiled surface, or surface mold.	Checks or cracks in rind, soft spots or wet rind, blistered or scaly paraffin; mold underneath the bandage and paraffin; excessive overlapping or wrinkled bandage.

U. S. GRADE C OR U. S. UNDERGRADE	
Permitted	Not Permitted
F L A V O R	
Off flavors such as acid, fermented, fruity, rancid, whey, taint, weed, metallic, barny, yeasty, etc. to not more than a pronounced degree.	Such flavors as putrid, kerosene, gasoline, fly spray, oil or paint, or such flavors as rancid, fishy, chemical, sour, fermented, fruity, onion, or obnoxious weed to the extent that they are offensive.
B O D Y and T E X T U R E	
Loose and open numerous sweet holes, gas and yeast holes, weak, pasty, overfirm, coarse, short, mealy, corky, etc.	Smeary, chalky, excessively gassy, to the extent that a normal plug cannot be drawn.

U. S. GRADE B OR U. S. NO. 2	
Permitted	Not Permitted
F L A V O R	
Off flavors, characterized as acid, bitter, feed, fermented, fruity, etc., but not to a definite degree.	Strong, undesirable flavors, characterized as acid, metallic, fruity, yeasty, barny, rancid, etc.
B O D Y and T E X T U R E	
Loose and open, numerous sweet holes, scattered gas or yeast holes, weak, overfirm, dry, coarse, short, mealy, or corky to not more than a definite degree.	Pasty, excessively gassy or yeasty, or any of the defects listed on the opposite side to a pronounced degree.
C O L O R	
Uncolored, medium, or high colored; seamy, slightly acid, cut or faded, slightly wavy or slightly mottled.	Acid cut, faded, or mottled to a definite degree.
F I N I S H and A P P E A R A N C E	
May have rough, unattractive appearance, scaly paraffin, slightly huffed or lopsided, uneven, overlapped, or wrinkled bandage; practically free from mold under bandage and paraffin; practically free from soiled surface and surface mold.	Soft spots, rind rot, cracks or openings of any kind or burst or torn bandage; interior mold or lopsided to the extent that the cheese will not fit squarely in the box, blistered paraffin.

U. S. GRADE B OR U. S. NO. 2	
Permitted	Not Permitted
C O L O R	
High colored, acid cut, faded, wavy, seamy, or mottled.	Wavy or mottled to the extent that the cheese is unpalatable or repulsive.
F I N I S H and A P P E A R A N C E	
Rough, unattractive appearance, scaly or blistered paraffin, huffed or lopsided, soiled surface, moderate surface mold.	Rind rot, excessive cracks or openings in the rind. Interior mold.

WAR FOOD ADMINISTRATION
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